prevents the escape of adult, larval, or pupal fruit flies.

(iii) All consignments of fruit arriving at the port for cold treatment must be cold treated within the area over which the U.S. Department of Homeland Security is assigned the authority to accept entries of merchandise, to collect duties, and to enforce the various provisions of the customs and navigation laws in force.

(iv) The cold treatment facility and APHIS must agree in advance on the route by which consignments are allowed to move between the vessel on which they arrived at the port and the cold treatment facility. The movement of consignments from vessel to cold treatment facility will not be allowed until an acceptable route has been agreed upon.

(v) Advance reservations for cold treatment space at the port must be made prior to the departure of a consignment from its port of origin.

(vi) Devanning, the unloading of fruit from containers into the cold treatment facility, must adhere to the following requirements:

(A) All containers must be unloaded within the cold treatment facility; and

(B) Untreated fruit may not be exposed to the outdoors under any circumstances.

(vii) The cold treatment facility must remain locked during non-working hours.

(viii) Blacklights or sticky paper must be used within the cold treatment facility, and other trapping methods, including Jackson/methyl eugenol and McPhail traps, must be used within the 4 square miles surrounding the cold treatment facility at the maritime port of Gulfport, MS, and within the 5 square miles surrounding the cold treatment facility at the maritime port of Corpus Christi, TX.

(ix) During cold treatment, a backup system must be available to cold treat the consignments of fruit should the primary system malfunction. The facility must also have one or more reefers (cold holding rooms) and methods of identifying lots of treated and untreated fruits.

(x) The cold treatment facility must have the ability to conduct methyl bromide fumigations on site.

(xi) The cold treatment facility must have contingency plans, approved by the Administrator, for safely destroying or disposing of fruit.

[72 FR 39498, July 18, 2007, as amended at 72 FR 35914, July 2, 2007; 72 FR 50202, Aug. 31, 2007; 72 FR 70219, Dec. 11, 2007]

§ 305.16 Cold treatment schedules.

Treatment schedule	Temperature (°F)	Exposure period
T107–a[1]	34 or below	14 days.
	35 or below	16 days.
	36 or below	18 days.
T107–a–1	34 or below	15 days.
	35 or below	17 days.
T107–b	33 or below	18 days.
	34 or below	20 days.
	35 or below	22 days.
T107–c	32 or below	11 days.
	33 or below	13 days.
	34 or below	15 days.
	35 or below	17 days.
T107–d	32 or below	13 days.
	33 or below	14 days.
	34 or below	18 days.
	35 or below	20 days.
	36 or below	22 days.
T107–e	31 or below[2]	22 days.
T107–f	32 or below	10 days.
	33 or below	11 days.
	34 or below	12 days.
	35 or below	14 days.
T107–g	0 or below	7 days.
T107–h	33.4 or below	13 days.
	33.8 or below	15 days.
	34.5 or below	18 days.
T107–j	33.8 or below	13 days.
	34.5 or below	18 days.
CTMedfly	34 or below	14 days.
	35 or below	16 days.
	36 or below	18 days.
T403–a–2–3 (for temperatures below 55 °F).	0	48 hours.
T403–a–4–3, T403–a–5–3, T403–a–6–1.	0	48 hours.
T403–a–6–2	0	32 hours.
	10	48 hours.
T403–a–6–3	0	8 hours.
	10	16 hours.
	20	24 hours.

[1] For Hawaiian-grown avocados only, a single transient heat spike of no greater than 39.6 °F (4.2 °C) and no longer than 2 hours, during or after 6 days of cold treatment, does not affect the efficacy of the treatment.

[2] Commence when sensors are at 31 °F or below. If the temperature exceeds 31.5 °F, extend the treatment one-third of a day for each day, or part of a day, that the temperature is above 31.5 °F. If the exposure period is extended, the temperature during the extension period must be 34 °F or below. If the temperature exceeds 34 °F at any time, the treatment is nullified. Also, some freeze damage may occur if the pulp temperature drops below approximately 29.5 °F. This varies with the commodity.